

## REMOISSENET PÈRE ET FILS

### Savigny-lès-Beaune Blanc

### 1er Cru 'Aux Gravains'

The name Remoissenet for serious collectors stands for refined, classic Burgundy wines. A leading light in Beaune for generations, this 150-year-old estate is now more than ever the definitive source for the finest wines Burgundy has to offer. Crucially, the team at Remoissenet wears two separate yet related hats. The first is as a high-quality, small-batch négociant, maintaining long-term and close relationships with growers up and down the Côte. The second is as a vine-growing estate with an expanding stable of Burgundy's most lauded vineyards, all cared for fastidiously and according to biodynamic principles.

**WINERY:** Remoissenet Père et Fils

**WINEMAKER:** Claudie Jobard

**ESTABLISHED:** 1877

**REGION:** FRANCE • Burgundy • Côte de Beaune • Beaune

**APPELLATION:** Savigny-lès-Beaune AOC

**BLEND:** 100% Chardonnay

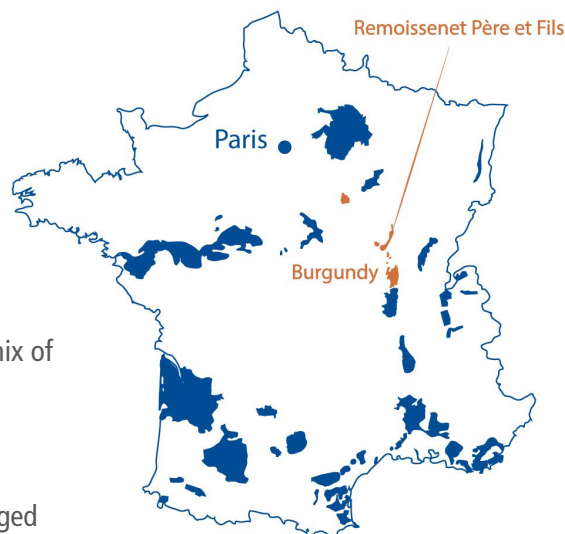
**VINEYARDS:** The premier cru vineyard 'Gravains' is located between vineyards 'Lavières' and 'Serpentières.' It faces south; soils are deep, a mix of scree and alluvial material with larger stones (in French, graviers).

**AGE OF VINES:** 30-50 years

**WINEMAKING:** Hand-harvested. Pressed full-cluster; fermented on indigenous yeasts in 228L and 342L French oak barrels (35-45% new), aged in same barrels.

**TASTING IMPRESSIONS:** Aromas of yellow apples, apple blossoms, light hazelnut. Smooth, juicy yet lively; flavors of candied lemon, green apple.

**PAIRING SUGGESTIONS:** Grilled chicken; soft-rind French cheeses; sushi



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